

RESTAURANT & BAR

eighteen fifteen

WARM MARINATED OLIVES with house made grissini. V DF	9.5
SOUP OF THE DAY with house made bread rolls	12.–
DUCK LIVER PATE , Walnut sourdough, fig and pear preserve	16.–
KOREAN STYLE FRIED CHICKEN in sweet chilli sauce with pickled cucumber salad GF	19.–
KUMARA DUMPLINGS , date and tamarind relish, coconut herb salad GF V DF	17.–
HONEY ROASTED PEAR and braised witloof salad with candied walnuts, fennel, orange and tahini dressing GF V DF	17.–
ZA'ATAR SPICED EGGPLANT roast capsicum and vine tomato, with baba ganoush and pomegranate dressing GF V DF	18.–
GRILLED FREE RANGE CHICKEN BURGER with BBQ sauce and pineapple, jalapeno relish on a house made milk bun, served with hand cut fries	19.–
CONFIT SALMON saffron and roast garlic skordalia, sweet peas, asparagus and dill mayonnaise GF	19.5
PASTA DE GAMBAS – fresh herb tagliatelle, with prawns and chorizo in tomato and sage sauce	22.–
FREE RANGE PORK BELLY , heirloom carrots and turnip, with roast apple mustard and puffed pork skin GF	27.–
CHARGRILLED BEEF TRI-TIP with roast courgette, sauce romesco, salsa verde and crushed almond GF DF	22.–
MARKET FISH OF THE DAY	P.O.A.
200GM SIRLOIN STEAK w/ mash potatoes, green beans and a choice of red wine jus, peppercorn sauce or café de Paris butter available after 5pm	15.–

SIDES

Add Free Range chicken breast	6.5 –	
Hand cut fries with garlic mayonnaise GF DF	9.5	Available Mon 11.30 until 5pm.
Hand cut kumara fries with chipotle mayonnaise GF DF	10.–	Tuesday- Friday 11.30 – 8pm
Roast mushrooms with whipped goats' cheese V DF	9.–	DF Dairy Free
Glazed green beans with semi dried olive GF V DF	9.–	GF Gluten Free
		V Vegetarian